

Rite Aid #4616

208 E Central Ave

RETAIL FOOD FACILITY INSPECTION REPORT

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date	1/25/20
		# Repeat Risk Factor Violations	Time In	
		Overall Compliance Status	Time Out	
Food Facility	Address	City/State	Zip	Phone #
Registration #	Owner	Purpose of Inspection (circle one)	License Type	Risk Category
		<u>Routine</u> Follow Up Complaint	Retail	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public Health Interventions are control measures to prevent foodborne illness or injury.

CIRCLE ONE: IN = In compliance, OUT = not In compliance, N/O = not observed, N/A = not applicable.

C = corrected on site, R = repeated

IN, OUT, N/A, N/O

C R

IN, OUT, N/A, N/O

C R

Demonstration of Knowledge				
1	IN OUT	Person in Charge present, demonstrates knowledge, & performs duties		
Employee Health				
2	IN OUT N/O	Management, food employee & conditional employee; knowledge, responsibilities & reporting		
3	IN OUT	Proper use of reporting; restriction & exclusion		
4	IN OUT N/A N/O	Procedures for responding to vomiting & diarrheal events		
Good Hygienic Practices				
5	IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
6	IN OUT N/O	No discharge from eyes, nose & mouth		
Preventing Contamination by Hands				
7	IN OUT N/O	Hands clean & properly washed		
8	IN OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate method properly followed		
9	IN OUT	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
10	IN OUT	Food obtained from approved source		
11	IN OUT N/A N/O	Food received at proper temperature		
12	IN OUT	Food in good condition, safe & unadulterated		
13	IN OUT N/A N/O	Required records available; shellstock tags, parasite		

Protection from Contamination				
14	IN OUT N/A	Food separated & protected		
15	IN OUT N/A	Food contact surfaces: cleaned & sanitized		
16	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
17	IN OUT N/A N/O	Proper cooking time & temperature		
18	IN OUT N/A N/O	Proper reheating procedures for hot holding		
19	IN OUT N/A N/O	Proper cooling time & temperature		
20	IN OUT N/A N/O	Proper hot holding temperatures		
21	IN OUT N/A	Proper cold holding temperatures		
22	IN OUT N/A N/O	Proper date marking & disposition		
23	IN OUT N/A N/O	Time as a public health control; procedures & record		
Consumer Advisory				
24	IN OUT N/A	Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Population				
25	IN OUT N/A	Pasteurized food used; prohibited foods not offered		
Food/Color Additives & Toxic Substances				
26	IN OUT N/A	Food/Color additives: approved & properly used		
27	IN OUT N/A	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
28	IN OUT N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water				
29	IN OUT	Pasteurized eggs used where required		
30	IN OUT	Water & ice from approved source		
31	IN OUT	Variance obtained for specialized processing methods		
Food Temperature Control				
32	IN OUT	Proper cooling methods used; adequate equipment for temperature control		
33	IN OUT	Plant food properly cooked for hot holding		
34	IN OUT	Approved thawing methods used		
35	IN OUT	Thermometers provided & accurate		
Food Identification				
36	IN OUT	Food properly labeled; original container		
Prevention of Food Contamination				
37	IN OUT	Insects, rodents & animals not present		
38	IN OUT	Contamination prevented during food preparation, storage & display		
39	IN OUT	Personal cleanliness		
40	IN OUT	Wipe cloths: properly used & stored		
41	IN OUT	Washing fruits & vegetables		

Proper Use of Utensils				
42	IN OUT	In-use utensils; properly stored		
43	IN OUT	Utensils, equipment & linens: properly stored, dried & handled		
44	IN OUT	Single-use/single-service articles: properly stored & used		
45	IN OUT	Gloves used properly		
Utensils, Equipment & Vending				
46	IN OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
47	IN OUT	Warewashing facilities; installed, maintained & used; test		
48	IN OUT	Non-food contact surfaces clean		
Physical Facilities				
49	IN OUT	Hot & cold water available: adequate pressure		
50	IN OUT	Plumbing installed; proper backflow devices		
51	IN OUT	Sewage & waste water properly disposed		
52	IN OUT	Toilet facilities: properly constructed, supplied, cleaned		
53	IN OUT	Garbage & refuse properly disposed: facilities maintained		
54	IN OUT	Physical facilities installed, maintained & clean		
55	IN OUT	Adequate ventilation & lighting; designated areas used		

FOOD EMPLOYEE CERTIFICATION

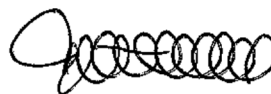
Compliance with PA Food Employee Certification Act (3Pa.CSASS§6501-6510)

Certified Food Employee				
56	IN OUT EX	Certified Food Employee employed; acts as PIC; accessible		

Certificate				
57	IN OUT EX	Certified Food manager certificate: valid and properly displayed		

P.I.C. Signature

Shelly Borchman



Sanitarian Signature

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Follow-up to be completed on sanitarian copy only!

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